


Version 17	<b>PRODUCT DESCRIPTION „WHITE SUGAR (category 2)” - based on Südzucker Group document</b>		
Issue date 17.07.2019	<b>SZP DOCUMENT NUMBER</b>	SJ-SZP/QMS-001	
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<b>RESPONSIBLE FOR THE DOCUMENT</b>		<b>COMPLIANCE WITH THE MANAGEMENT SYSTEM CERTIFIED BY</b>		<b>APPROVED BY</b>	
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17.07.2019 Date	Signature	17.07.2019 Date	Signature	17.07.2019 Date	Signature

## Product Description

White Sugar is a single ingredient foodstuff that consists of colourless, pure, free flowing crystals of sucrose, which have a white appearance.

## Specification


### Legal compliance

White Sugar or “Sugar” is a foodstuff and compliant with the definition as laid down in Directive 2001/111/EC relating to certain sugar intended for human consumption.

White Sugar has been produced in accordance with the relevant provisions of European Law, governed in particular Regulation (EC) No 178/2002 “laying down the general principles and requirements of food law, establishing the Food Safety Authority and laying down procedures in matters of food safety”. The product complies with the standard quality for white sugar (Council Regulation (EC) No. 1308/2013).

### Physical and chemical parameters

Parameter	Unit	Min.	Max	Method
Colour type <sup>(1)</sup>	Points		9	ICUMSA <sup>(2)</sup>
Colour in solution <sup>(1)</sup>	Points		6	ICUMSA <sup>(2)</sup>
Ash content <sup>(1)</sup>	Points		15	ICUMSA <sup>(2)</sup>
Total point <sup>(1)</sup>	Points		22	ICUMSA <sup>(2)</sup>
Polarisation <sup>(1)</sup>	°Z	99,7		ICUMSA <sup>(2)</sup>

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Invert sugar content <sup>(1)</sup>	%		0,04	ICUMSA <sup>(2)</sup>
Moisture <sup>(1)</sup>	%		0,06	ICUMSA <sup>(2)</sup>
SO <sub>2</sub> – content	mg/kg		10	ICUMSA <sup>(2)</sup>

1) Council Regulation (EC) No 1308/2013, Annex IV, B, II

(2) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

### Microbiological parameters

White Sugar is a dry product with very low water content. The water activity (aw) of dry sugar is lower than required by food pathogenic bacteria for growth or toxin production. White sugar is microbiologically stable and does not require further precautions than Good Manufacturing Practices when stored under appropriate hygienic and dry conditions.

Parameter	Sample size	Upper guidance value <sup>(1)</sup>	Method
	g	cfu	
Mesophilic bacteria	10	200	ICUMSA <sup>(2)</sup>
Yeasts	10	10	ICUMSA <sup>(2)</sup>
Moulds	10	10	ICUMSA <sup>(2)</sup>

(1) based on regular random samples  
(2) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

### Additional Information

#### Labelling

The sales denomination is "sugar" or "white sugar" (Directive 2001/111/EC “relating to certain sugars intended for human consumption”).

In the list of ingredients White Sugar may be designated by the name of the category “sugar”


#### Nutritional information

100 g White Sugar contain according to regulation (EU) No 1169/2011:

Energy: 1700 (400) kJ (kcal)

Fat: 0 g

of which saturates: 0 g

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Carbohydrates: 100 g  
of which sugars: 100 g  
Protein: 0 g  
Salt: 0 g

### Allergens

White Sugar does not require allergen labelling according to Regulation (EU) No 1169/2011. Except for SO<sub>2</sub> the substances listed in Annex II are not used in the sugar production process. The SO<sub>2</sub> content is below 10 mg/kg.

### GMO

White Sugar does not require labelling according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003 “concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms”.

### REACH

White Sugar (EINECS NO: 200-334-9, CAS No: 57-50-1) is especially mentioned in Annex IV “Exemptions from the obligation to register in accordance with article 2 (7)(a)” of the Regulation (EC) No 1907/2006 (REACH), therefore a registration is not necessary.

### Physical and technical characteristic values


Bulk density: 800 kg/m<sup>3</sup> to 950 kg/m<sup>3</sup> (depending on particles size)  
Melting point (melting range): 187 °C to 189 °C (depending on measurement conditions)

### Sensory characteristics

Appearance: white or transparent crystals  
Odour: slight typical smell  
Taste: typically and purely sweet  
Relative sweetening power: 100 % (standard for sweetening power)

### Storage and stability

Recommended conditions: temperature: >10 °C relative humidity below 65 % (at 20°C)  
White Sugar should be stored separate from odorous materials.  
Under the above mentioned conditions White Sugar retains its specific properties and can be stored for virtually an unlimited time.

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According to Regulation (EU) No 1169/2011, Annex X, an indication of the date of minimum durability ('best before' / 'use by' date) is not required for solid sugar.

### **Safety precautions**

Depending on the grain size and type of operational process used, mixtures of sugar dust and air can form an explosive atmosphere.

### **Trade sizes**

PE or paperbags 25 kg and 50 kg, Big-Bags or bulk.  
Further products and packaging sizes on request.